

ANTIPASTI

These dishes can be individual appetizers but are ample enough to share

BRUSCHETTA RUSTICA 6.95

Grilled Il Fornaio ciabatta bread with fresh mozzarella, grilled eggplant and marinated cherry tomatoes

POLENTA CON GULASH 7.75

Braised beef with onions, herbs and spices, served over soft polenta

RUSTICHELLA 8.95

Housemade flat bread topped with goat cheese, mozzarella, tomatoes, red onion, kalamata olives, basil, oregano; baked in the wood-fired oven

BURRICOTTA CON MELANZANE E POMODORO 8.75

Fresh Burricotta cheese with grilled eggplant and roasted tomatoes

CARPACCIO 9.95

Thinly sliced raw beef, shaved grana, capers and arugula drizzled with lemon-olive oil

CROSTINI DI POLENTA 8.50

Crispy polenta and provolone squares with six different toppings: mixed mushrooms with truffle oil; Italian sausage; mixed grilled peppers; thinly sliced imported ham; sautéed zucchini; gorgonzola

CALAMARETTI FRITTI 9.95

Baby squid, lightly floured and fried, served with marinara sauce

GRIGLIATA COSTA SMERALDA 10.95

Grilled scallops, calamari and shrimp served with parsley sauce

POLPETTINE AL GRANCHIO 11.95

Fresh crab cakes with lobster sauce, vegetable mirepoix, crispy capers and balsamic reduction

ANTIPASTO DELLA CASA per person 11.95

A sampling of authentic Italian antipasti including: seasoned goat cheese rolled in smoked salmon, grilled scallops wrapped in pancetta, grilled portobello mushrooms, mozzarella wrapped in prosciutto, bruschetta rustica, eggplant salad, grilled marinated baby artichoke, olives - for 2 or more

MINESTRE E INSALATE

Soups and dressings are made on-site, our minestrone is vegan

MINISTRONE DI VERDURE 5.95

Seasonal vegetable soup made with vegetable stock

INSALATA AL BALSAMICO 6.50

Mixed wild greens; balsamic vinaigrette

INSALATA DEL FORNAIO 6.95

Mixed greens, garlic croutons and shaved parmesan; house vinaigrette

INSALATA DI BIETOLE 7.50

Red and gold beets, arugula, toasted walnuts and Asiago cheese; lemon-olive oil dressing

INSALATA DELLA CASA 8.95

Chopped salad of romaine, radicchio, cannellini beans, avocado, tomato and cucumber with your choice of house vinaigrette or extra-virgin lemon-olive oil

INSALATA INVERNALE 8.95

Endive, frisée, radicchio, red grapes, gorgonzola, walnuts; champagne vinaigrette

INSALATA DI SPINACI 8.95

Spinach salad with aged ricotta, red onions, applewood-smoked bacon, champignon mushrooms and toasted walnuts; warm vinaigrette

PIZZA DAL FORNO A LEGNA

Wood-fired thin-crust pizza using housemade dough and real mozzarella

PIZZA MARGHERITA 10.95

Mozzarella, oregano, tomato sauce, basil

PIZZA VEGETARIANA 10.95

Baby artichokes, zucchini, fresh tomatoes, eggplant, mushrooms, mozzarella, tomato sauce, fresh basil

PIZZA FRADIAVOLA 11.95

Italian sausage, mushrooms, bell peppers, red onions, mozzarella, tomato sauce, spicy pepperoncino oil

PIZZA CRISTINA 12.95

Fresh mozzarella, prosciutto, shaved parmesan, mushrooms and baby arugula, drizzled with white truffle oil

CALZONE 12.50

Folded pizza filled with mozzarella, ricotta, mushrooms, ham and tomato sauce

PASTA

All fresh pastas are made on-site and dry pastas are imported from Italy

CAPELLINI AL POMODORO 10.95

Angel hair pasta, chopped tomatoes, marinara and fresh basil

FETTUCCHINE ALLA BOLOGNESE 12.95

Fresh egg pasta, traditional meat ragu and parmesan cheese

LINGUINE MARE CHIARO 17.95

Thin flat pasta with clams, mussels, prawns and scallops; seasoned with tomatoes, crushed red pepper, garlic and trebbiano wine

GNOCCHI AI PORCINI 13.95

Potato dumplings with Italian porcini mushrooms, prosciutto, arugula and trebbiano wine

RAVIOLI ALLA LUCANA 15.50

Ravioli filled with Italian sausage, ricotta, parmesan and fennel; fresh tomato sauce with imported peperoncino, pecorino pepato cheese and fresh basil

CAPPELLACCI DI ZUCCA 14.95

Ravioli filled with butternut squash and walnuts; tomato sauce, brown butter, parmesan and crispy sage

TURTEI CON ARAGOSTA 18.95

Ravioli filled with fresh Maine lobster and Il Fornaio bread topped with shrimp and diced tomato; lobster cream sauce

LASAGNA FERRARESE 14.75

Spinach pasta layered with meat ragu, porcini mushrooms, parmesan and bechamel, baked in the wood-fired oven

RIGATONI AL FORNO 13.95

Short tube pasta with pork tenderloin, crimini mushrooms, brandy, applewood smoked bacon, cream and thyme; baked in the wood-fired oven with parmesan cheese

CONCHIGLIE AL POLLO 14.95

Shell pasta, chicken breast, broccoli, sun-dried tomatoes, pecorino cheese, roasted garlic, trebbiano wine

We bake all of our breads from scratch each day and pour our own extra-virgin olive oil imported from Italy.

Availability and prices subject to change.

GIRARROSTO, GRIGLIA E SPECIALITA

Authentic Italian specialties from our wood-fired rotisserie and grill

POLLO TOSCANO 15.95

Rotisserie chicken seasoned with rosemary; served with seasonal vegetables and mashed potatoes

PETTO DI POLLO AL PEPERONCINO 17.95

Grilled double chicken breast marinated with sage, rosemary, thyme, crushed red pepper, white wine and Dijon mustard; served with peperonata and roasted potatoes

BRACIOLA DI MAIALE 19.95

Center cut pork chop stuffed with asparagus, leeks, roasted garlic and smoked mozzarella; lemon and trebbiano wine sauce; served with roasted potatoes and sautéed vegetables

SCALOPPINE AL TARTUFO E PORCINI 18.95

Thinly pounded veal sautéed with porcini mushrooms, white wine and truffle oil, served with soft polenta and sautéed spinach

TAGLIATA CHIANTINA 23.95

Beef tenderloin grilled rare and sliced, balsamic vinegar and green peppercorn sauce; served with peperonata and roasted potatoes

BISTECCA ALLA FIORENTINA 29.95

22 ounce porterhouse beef steak, served with peperonata, roasted potatoes and sautéed spinach



AUTHENTIC ITALIAN
RESTAURANT AND BAKERY

Reserve a table online: ilfornaio.com
or call 1.888.ITALIAN